

QUERY CONTROL FORM		RTIS USE ONLY	
Application No. <u>09/912,219</u>	Prepared by <u>RMT</u>	Tracking Number <u>5991558</u>	
Examiner-GAU <u>Tran, Lien - 1761</u>	Date <u>8/24/04</u>	Week Date <u>8/9/04</u>	
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JACKET

a. Serial No.	f. Foreign Priority	k. Print Claim(s)	p. PTO-1449
b. Applicant(s)	g. Disclaimer	l. Print Fig.	q. PTOL-85b
c. Continuing Data	h. Microfiche Appendix	m. Searched Column	r. Abstract
d. PCT	i. Title	n. PTO-270/328	s. Sheets/Figs
e. Domestic Priority	j. Claims Allowed	o. PTO-892	t. Other

SPECIFICATION

- a. Page Missing
- b. Text Continuity
- c. Holes through Data
- d. Other Missing Text
- e. Illegible Text
- f. Duplicate Text
- g. Brief Description
- h. Sequence Listing
- i. Appendix
- j. Amendments
- k. Other

CLAIMS

- a. Claim(s) Missing
- (b.) Improper Dependency
- c. Duplicate Numbers
- d. Incorrect Numbering
- e. Index Disagrees
- f. Punctuation
- g. Amendments
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- i. Missing Text
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- k. Other

MESSAGE Improper Dependency : in the claim set dated 7-1-04, Original Claim 19 is dependent upon cancelled Claim 18.

Thank You,
initials RMT

RESPONSE

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13. (original) The method of Claim 12 further comprising the step of increasing said coating thickness with relative increases in said product thickness.

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14. (original) The method of Claim 1 further comprising the steps of:
forming said outermost farinaceous layer using a pair of opposing farinaceous slices defining a pair of major outermost surfaces, one of which is associated with each opposing farinaceous slice, and each major outermost surface receiving said coating and such that each one of the opposing farinaceous slices defines an innermost surface opposite each major outermost surface;

prior to said coating step, arranging a filling between the innermost surfaces of the opposing pair of farinaceous slices; and

sealing a peripheral edge portion of the innermost surfaces of the opposing farinaceous slices to one another in a way that is intended to prevent the filling from escaping from between the opposing farinaceous slices.

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15. (original) The method of Claim 14 wherein said sealing step includes the steps of (i) applying a sealing bead of farinaceous paste to the innermost surface of a first one of the opposing farinaceous slices surrounding said filling, (ii) positioning the innermost surface of the second one of the farinaceous slices against the innermost surface of the first farinaceous slice along with the farinaceous paste disposed thereon to spread the farinaceous paste across said peripheral edge portion, and (iii) cooking the food product in a predetermined way which bonds the first and second slices to one another with the sealing paste.

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16. (original) The method of Claim 15 further comprising the step of formulating said farinaceous paste using a mixture of approximately 46% flour and 54% water by weight upon application to the opposing farinaceous slices.

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17. (original) The method of Claim 16 wherein the sealing bead includes a weight of approximately 8 grams upon application.

18. (original) The method of Claim 1 further comprising the steps of:
prior to said coating step, dispersing additional solids in the high solid fat index lipid mixture.

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19. (original) The method of Claim 18 wherein said additional solids include particles formed

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